

2.2 QUESTION: From the specification, it is not clear how the ingredients of appetizer, main course, and dessert are being defined. What constitutes ingredients? Since as disclosed, all the segments appear to be cereal based, it does not appear that the invention is bringing together, for example, a shrimp segment as appetizer and a cheese cake as dessert. What constitutes appetizer and dessert ingredients? Are they taste factors? Could one person's appetizer be another person's dessert?

ANSWER: The invention brings together the culinary flavors (tastes) of a "Conventional Meal: Appetizer, Main Course, and Dessert," which are technical terms of art, defined in well-known reference cookbooks (eg: Fannie Farmer Cookbook):

Appetizer: Savory, non-filling, using almost any food;

Main Course: Savory, filling, meat, fish, grains, etc;

Dessert: Sweet, non-filling, cake, fruit, pudding.

**NOTE 1.** The Specification provides "EXAMPLE: OAT SOY MIX" to make a "vegetarian" (cereal) embodiment, exemplary of flavor and sauce use. However, there-under is "Note 3: Alternative or Additional ingredients" suggesting meat, fish and other embodiments.

**Note 2:** A person's individual preferences in food and meals may not follow cookbook concepts for conventional meals.

2.3 QUESTION: As disclosed, all three segments, although having some ingredients in common, appear to differ from each other in one or more ingredients. If so, this should be recited.

ANSWER: The Examiner's suggestion is appreciated. The phrase "wherein each segment has at least one ingredient different from the others..." is amended into claims 1, 12, 14, hereunder in Part III Amendments.

2.4 QUESTION: As disclosed, it is not clear whether only the appetizer segment has one or more appetite stimulants and only the dessert has one or more appetite depressants. Since fats and fibers appear in the same food, the claim should recite "an amount sufficient to stimulate...to depress..."

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ANSWER: The Examiner's suggestion is appreciated. The phrase "an amount sufficient..." is amended into Claims 1 and 12 hereunder in PART III: Amendments.

2.5 QUESTION: Claim 1 recites a bar with segment dividers, but dividers not physically attached are not consistent with the term bar.

ANSWER: A "bar" (Webster Dictionary) is defined as an object which is Long, Narrow, and Rigid, for leverage or support.

However, a "food bar" is defined in the Specification as "food packaged...for convenient portage and eating..." and shown in the EXAMPLE: OAT SOY MIX as "segments formed and and baked (separately or joined) and so packaged."

Further, the Specification [Background of Invention] shows the food bar art to include "alternative types of food bars...such as MOUNDS CANDY BAR (TM) packaged as disconnected segments...and OREO COOKIES (TM)..." convenient in long and narrow package.

Further, the LIFESAVER (TM) CANDY BAR has disconnected discs, packaged as a bar.

2.6 QUESTION: It is not clear from the specification what "segment appropriate ingredient" means. (claims 8-11)

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ANSWER: Each segment of the food bar should have ingredients "appropriate" for its functional-course in the meal: Appetizer, Main Course, Dessert.

2.7 QUESTION: It is not clear from the specification what or how the food bar provides improved physiological and psychological support for the consumer in claim 1.

ANSWER: The inventive food bar "improves psychological support" by providing the pleasure of taste -- variety when eating through the meal-like segments of the bar;

Further, The inventive food bar "improves physiological support" by providing dietary-healthy ingredients and proper placement of functional appetite controllers, and allows Calorie Selection of a strip meal, thereby helping control nutrition, hunger and body weight. [Per the Specification: COMMENT under Prior Art;SUMMARY OF INVENTION]

Further yet, the food bar can be the basis of "improved psychological and physiological support" by a "Method of dietary support, by varying ingredients within the dietary guidelines for a variety of meal bars during the day."

[Per Specification, next to last paragraph]

2.8 QUESTION: Claims 12-15 share the issues above. Further, the appetite stimulant appears in the Appetizer segment, the depressant in the Dessert segment. Claim 12 appears to make no distinction between the segments as to their function.

ANSWER: Claim 12 is meant to claim a "food bar" with at least two segments, corresponding to at least any two courses ("plural courses") of a Conventional Meal.

As a practical matter, Claim 12 defines an inventive special Meal Bar which may be a Meal/Snack Bar. For example, in a two-segment meal/snack bar, the first segment may be an Appetizer, and the second may be a Dessert, each with the proper functional appetite control ingredients, and snack calories less than meal calories.

Of course, in any case, the proper bar end to start to eat (eg: Appetizer end) should be identified on the package and/or the food, along with "markings and/or colors to identify segment ingredients" as stated in the disclosure.

[Per Specification, BRIEF DESCRIPTION OF DRAWING]

2.9 QUESTION: In claim 14, in what characteristics are the segments equivalent to an Appetizer, Main Course, or Dessert?

ANSWER: Segments have culinary characteristics "equivalent" primarily to Course flavor:

Appetizer: Savory, non-filling, using almost any food;

Main Course: Savory, filling, meat, fish, grains, etc;

Dessert: Sweet, non-filling, cake, fruit, pudding.

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